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Our cattle ranching operations are headquartered in West Marin, California on two ranches: Niman Ranch on the Bolinas coast (most of which is part of the Point Reyes National Seashore) and Corda Ranch in the Chileno Valley. We're about an hour north of San Francisco, over the Golden Gate Bridge. These ranches provide an ideal climate for raising cattle – a climate without the temperature extremes of hot or cold. Both ranches are operated according to the highest standards of environmental stewardship. (Bill Niman resides on the Niman Ranch).

Niman Ranch pork is produced exclusively for us by a select group of small family farmers who raise their hogs on open pasture and deeply bedded pens without the use of antibiotics or other artificial growth promotants.

Fed only the finest grains and natural ingredients, these heirloom-quality hogs thrive on traditional farms where land is respected as a vital, renewable resource. Superior husbandry that relies on humane practices allows us to create a product that is recognized as the finest-tasting pork in the world.

Niman ranch hogs are raised outdoors on pasture and in bedded pens.

Feed is primarily composed of corn and soybeans, and when rotated as one of three main crops, hogs provide a nutritive means of keeping fallow ground productive.



Rib Dinner (Short End)	11.95
Rib Dinner (Long End)	10.95
Link Dinner	10.95
Beef Dinner	10.95
Chicken Dinner	9.95
2-Way Combo	12.95
3-Way Combo	14.95
Slab	18.95
Aged Market Steak	21.95
Rib Sandwich	8.50
Link Sandwich	8.25

All above includes potato salad and slices of baguette.

Smoked Chicken Salad

Smoked Beef Salad

Sodas, Bottled Water, Beer & Wine

DESSERTS

Sweet Potato Pie

Apple Pie

Frozen Yogurt

